



TAZA CHOCOLATE STONE GROUND

We make stone ground, chocolate. We want to let our cacao's complex flavors shout loud and proud. That is why we stone grind cacao beans into minimally processed chocolate with bold flavor and texture, unlike anything you have ever tasted.



Certified



Gluten-Free



PAREVE

DAIRY FREE
SOY FREE
VEGAN

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OUR DIRECT TRADE PROGRAM COMMITMENTS

COMMITMENT 1

DEVELOP DIRECT RELATIONSHIPS WITH CACAO FARMERS

We work directly with farmers and farmer groups and visit our partners once per year, at least, in order to build trust and goodwill.

Verification 1: This commitment will be verified by the flight receipts or e-tickets of the visiting Taza staff to demonstrate that the visit has occurred, as well as the contact information of the cooperative or exporting enterprise to provide additional support of that commitment.

COMMITMENT 2

PAY A PRICE PREMIUM TO CACAO PRODUCERS

We pay a premium of at least 500 US dollars per metric ton above the NYICE (market) price for our partners' cacao beans, with a price floor of 2,800 US dollars.

Verification 2: This commitment will be verified by the invoices completed annually by the Taza Sourcing Manager and the cacao producer partner, indicating the agreed upon price paid for cocoa beans, as well as an internet print-out documenting the NYICE price from the date of each invoice.

COMMITMENT 3

SOURCE THE HIGHEST QUALITY CACAO BEANS

We source only the highest quality cacao beans, defined as 85% fermentation rate or more and dried to 7% moisture or less.

Verification 3: To verify that Taza Chocolate's cocoa beans are of the specified quality, Taza staff will conduct a quality assessment of each unique container of cacao beans purchased and will record results on a Taza Chocolate Cocoa Bean Quality Evaluation Form.

COMMITMENT 4

REQUIRE USDA CERTIFIED ORGANIC CACAO

We work exclusively with USDA Certified Organic cacao farms.

Verification 4: To verify that Taza Chocolate's cocoa beans are Certified USDA Organic, Taza staff will provide the USDA Organic certification documentation from the participating farmer and/or exporting partner.

COMMITMENT 5

PUBLISH AN ANNUAL TRANSPARENCY REPORT

We publish an Annual Cacao Sourcing Transparency Report that shares detailed information about our relationship with each of our partners.

Verification 5: This claim will be verified by the publication of a report that reviews the relationships between Taza Chocolate and its producer partners over the past year.